

GRADE A DAIRY FARM INSPECTION REPORT

DAIRY NAME/OWNER/ADDRESS/CITY	INSPECTION TYPE: REGULAR___ FOLLOW-UP___	SCORE (100 less weight of items violated)
	MILKING AT TIME OF INSPECTION YES___ NO___	
PLANT SHIPPING TO	PERMIT #	LBS SOLD DAILY

Inspection of your farm today showed violations existing in the items checked below. You are further notified that this inspection sheet serves as notification of the intent to suspend your permit if the violations noted are not in compliance at the time of the next inspection. (See Sections 3 and 5 of the **Grade A Pasteurized Milk Ordinance - Recommendations of the U.S. Public Health Service/Food and Drug Administration as amended.**)

DESCRIPTION					ITEM					X					PTS					REMARKS				
MILKING BARN	Abnormal milk	1	a-c		5/5																			
	Floors	2	a		1																			
	Walls & ceilings	2	b		1																			
	Separate stalls	2	c		1																			
	Lighting	2	d		1																			
	Ventilation	2	e		1																			
	Cleanliness	3	a-b		3																			
	Cow yards	4	a-d		3																			
MILKHOUSE	Floors	5-F	a-c		1																			
	Walls & ceilings	5-W	a-b		1																			
	Lighting & ventilation	5-L	a-d		2																			
	Miscellaneous requirements	5-M	a-f		2																			
	Cleaning facilities	5-C	a-c		2																			
	Cleanliness	6	a-b		4																			
	Toilets	7	a-d		4																			
	Water supply	8	a-c		2 or 5																			
EQUIPMENT	Construction	9	a-e		4																			
	Cleaning	10	a		5																			
	Sanitization	11	a		5																			
	Storage	12	a-c		2																			
MILKING	Flanks, udders, teats	13	a-e		5																			
	Protection from contamination	14	a-g		3																			
	Drug and Chemical Control	15	a-c d-e		2 or 7																			
PER-SON-NEL	Handwashing facilities	16	a-b		2																			
	Personnel cleanliness	17	a-b		1																			
	Cooling	18	a-c		1 or 5																			
PEST CONTROL	Flies, manure pack	19	a-b		3																			
	Milkhouse openings	19	c-d		2																			
	Approved pesticides	19	e-f		2																			
	Surroundings, Feed Storage	19	g-h		2																			

DATE

INSPECTOR

PRODUCER

COWS**1. Abnormal Milk:**

- Cows secreting abnormal milk
milked last or in separate equipment (a) 5
Abnormal milk properly handled and disposed of (b) _____
Proper care of abnormal milk handling equipment (c) _____

MILKING BARN, STABLE, OR PARLOR**2. Construction:**

- Floors, gutters, and feed troughs of concrete or
equally impervious materials; in good repair (a) 1
Walls and ceilings smooth, painted or finished
adequately; in good repair; ceiling dust-tight (b) 1
Separate stalls or pens for horses, calves, and bulls,
no overcrowding (c) 1
Adequate natural and/or artificial light; well distributed (d) 1
Properly ventilated (e) 1

3. Cleanliness

- Clean and free of litter (a) 3
No swine or fowl (b) _____

4. Cowyard

- Graded to drain; no pooled water or wastes (a) 3
Cowyard clean; cattle housing areas properly maintained (b) _____
No swine (c) _____
Manure stored inaccessible to cows (d) _____

MILKHOUSE OR ROOM**5. Construction and Facilities:**

- Floors**
Smooth; concrete or other impervious material; in good repair (F-a) 1
Graded to drain (F-b) _____
Drains trapped, if connected to sanitary system (F-c) _____

Walls and Ceilings

- Approved material and finish (W-a) 1
Good repair (windows, doors and hoseport included) (W-b) _____

Lighting and Ventilation

- Adequate natural and/or artificial light; properly distributed (L-a) 2
Adequate ventilation (L-b) _____
Doors and windows closed during dusty weather (L-c) _____
Vents and lighting fixtures properly installed (L-d) _____

Miscellaneous Requirements

- Used for milkhouse operations only; sufficient size (M-a) 2
No direct opening into living quarters or barn,
except as permitted by *Ordinance* (M-b) _____
Liquid wastes properly disposed of (M-c) _____
Proper hoseport where required (M-d) _____
Acceptable surface under hoseport (M-e) _____
Suitable shelter for transport truck as required
by this *Ordinance* (M-f) _____

Cleaning Facilities

- Two-compartment wash and rinse vat of adequate size (a) 2
Suitable water heating facilities (b) _____
Water under pressure piped to milkhouse (c) _____

6. Cleanliness:

- Floors, walls, windows, tables, and similar
non-product contact surfaces clean (a) 4
No trash, unnecessary articles, animals or fowl (b) _____

TOILET AND WATER SUPPLY**7. Toilet:**

- Provided; conveniently located (a) 4
Constructed and operated according to *Ordinance* (b) _____
No evidence of human wastes about premises (c) _____
Toilet room in compliance with *Ordinance* (d) _____

8. Water Supply:

- Constructed and operated according to *Ordinance* (a) 2
Complies with bacteriological standards (b) or _____
No connection between safe and unsafe supplies;
no improper submerged inlets (c) 5

UTENSILS AND EQUIPMENT**9. Construction:**

- Smooth, impervious, nonabsorbent, safe materials;
easily cleanable; seamless hooded pails (a) 4
In good repair, accessible for inspection (b) _____
Approved single-service articles; not reused (c) _____
Utensils and equipment of proper design (d) _____
Approved CIP milk pipeline system (e) _____

10. Cleaning:

- Utensils and equipment clean (a) 5

11. Sanitization:

- All multi-use containers and equipment subjected
to approved sanitization process (See *Ordinance*) (a) 5

12. Storage:

- All multi-use containers and equipment properly stored (a) 2
Stored to assure complete drainage, where applicable (b) _____
Single-service articles properly stored (c) _____

MILKING**13. Flanks, Udders, and Teats:**

- Milking done in barn, stable, or parlor (a) 5
Brushing completed before milking begun (b) _____
Flanks, bellies, udders, and tails of cows clean at
time of milking; clipped when required (c) _____
Teats treated with sanitizing solution
and dried, just prior to milking (d) _____
No wet hand milking (e) _____

TRANSFER AND PROTECTION OF MILK**14. Protection From Contamination:**

- No overcrowding (a) 3
Product and CIP circuits separated (b) _____
Improperly handled milk discarded (c) _____
Immediate removal of milk (d) _____
Milk and equipment properly protected (e) _____
Sanitized milk surfaces not exposed to contaminants (f) _____
Air under pressure of proper quality (g) _____

15. Drug and Chemical Control:

- Cleaners and sanitizers properly identified (a) 2
Drug administration equipment properly handled and stored (b) _____
Drugs properly labeled (name & address) and stored (c) _____
Drugs properly labeled (directions for use, cautionary statements,
active ingredients) (d) 7
Drugs properly used and stored to preclude contamination of milk (e) _____

PERSONNEL**16. Hand-Washing Facilities:**

- Proper hand-washing facilities convenient to milking operations (a) 2
Wash and rinse vats not used as hand-washing facilities (b) _____

17. Personnel Cleanliness:

- Hands washed clean and dried before milking, or performing
milk house functions; rewashed when contaminated (a) 1
Clean outer garments worn (b) _____

COOLING**18. Cooling:**

- Milk cooled to 45°F or less within 2 hours after
milking, except as permitted by *Ordinance* (a) 5
Recirculated cooling water from safe source and
properly protected; complies with
bacteriological standards (b) _____
An acceptable recording device shall be installed
and maintained when required (c) _____

PEST CONTROL**19. Insect and Rodent Control:**

- Fly breeding minimized by approved manure
disposal methods (See *Ordinance*) (a) 3
Manure packs properly maintained (b) _____
All milkhouse openings effectively screened or
otherwise protected; doors tight and self-closing;
screen doors open outward (c) 2
Milkhouse free of insects and rodents (d) _____
Approved pesticides; used properly (e) 2
Equipment and utensils not exposed to
pesticide contamination (f) _____
Surroundings neat and clean; free of harborages
and breeding areas (g) 2
Feed storage; does not attract birds, rodents or insects (h) _____